

Duaen Cummerata-Kautzer

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TECHNICAL SKILLS

Cuisine Styles

Mediterranean • Pastry

Kitchen Skills

Plating

Operations

HACCP

Soft Skills

Team Leadership • Time Management • Quality Control • Training

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EXPERIENCE

Private Chef — O'Hara - Johnson (Jun 2019 - Present)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 183 guests with 95%+ client satisfaction.

Private Chef — Roberts, Kris and Braun (Oct 2018 - Present)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 217 guests with 95%+ client satisfaction.

Private Chef — Jacobson - Bergstrom (Aug 2014 - Present)

- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 63 guests with 95%+ client satisfaction.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Hintz and Sons Institute (2016)

CERTIFICATIONS

- HACCP Level 3